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Slow-Cooker Sweet Corn Pudding

- 1 Bag (16 ounces) frozen sweet corn kernels
- 8 Ounces cream cheese, softened
- 1 Cup Monterey jack cheese, shredded
- 1/2 Cup milk
- 1/4 Cup all-purpose flour
- 1/4 Cup cornmeal
- 2 Tbsp sugar
- 1/2 Tsp baking powder
- 1/4 Tsp salt

- 1) Place all ingredients in a slow cooker. Mix well until combined. Cover and cook on low for 2 hours and 45 minutes. Remove the cover and cook for an additional 15 minutes.

Makes 6 Servings.

